

LIST OF FIGURES

	Page no.
Figure 2.1 Outline for the preparation of soy Protein and Concentrate.	2.49
Figure 4.1 Experimental plan of the study	4.2
Figure 4.2 Basic steps for the preparation of soybased cheese cake	4.4
Figure 4.3 Score card for the sensory evaluation of cheese cake.	4.10
Figure 5.1 Effect of different dahi cultures Developed Titratable Acidity and pH.	5.4
Figure 5.2 Effect of different dahi cultures on curd strength.	5.6
Figure 5.3 Quantity of whey drained from soy curds incubated at 32°C and 40°C for 12 and 14 hours.	5.8
Figure 5.4 Effect of added sucrose, RSM, whey whey and lactose on curd forming properties.	5.11
Figure 5.5 Effect of combining sucrose with whey, RSM or lactose powder on soy curd forming properties.	5.16
Figure 5.6 Effect of combining whey with RSM or lactose powder.	5.19
Figure 5.7 Effect of combining RSM with lactose powder.	5.21
Figure 5.8.1 Differences in DTA, pH and curd strength i) Sucrose, whey, RSM, lactose and their various combinations	5.22
Figure 5.8.2 Differences in DTA,pH and curd strength ii) Whey, RSM, lactose, whey : RSM and whey:lactose	5.24

Figure 5.8.3	Differences in DTA, pH and curd strength	
	iii) RSM, lactose and their combinations.	5.26
Figure 5.9	Effect due to the addition of egg on TA, pH and gel strength characteristics of cheese cake	5.37
Figure 5.10	Sensory evaluation of cheese cake prepared with muskas obtained from sucrose-lactose and whey-milk system with different proportion of egg set at 70°C.	5.39
Figure 5.11	Effect of different proportion of egg and setting temperature on T A pH and gel strength	5.42
Figure 5.12	Sensory evaluation of cheese cake prepared with different proportion of egg and setting temperatures.	5.43
Figure 5.13	Effect of rice on TA, pH and gel strength of cheese cake.	5.54
Figure 5.14	Sensory evaluation of cheese cakes prepared with rice at different proportions and setting temperatures	5.56
Figure 5.15	Effect of wheat on TA, pH and gel strength of cheese cake	5.61
Figure 5.16	Sensory evaluation of cheese cake prepared with wheat at different proportions and setting temperatures.	5.64
Figure 5.17	Effect of potato on TA, pH and gel strength of cheese cake.	5.68-A
Figure 5.18	Sensory evaluation of cheese cake prepared with potato at different proportions and setting temperatures.	5.70
Figure 5.19	Standardised processing steps for preparing soybased cheese cake.	5.83
Figure 6.1	Suggested set up for soybean cheese cake manufacture on an industrial scale.	6.7